

World Gourmet Summit 2003
Culinary Masterclasses

The Cuisine of
Stefania Moroni
Altro-Luogo Aimo e Nadia, Milan, Italy

Pasta with Shrimps, Fish and Light Pesto Sauce



Serves 4

Ingredients

Pesto sauce :

15g fresh basil
5g pine nuts
½ small garlic clove
15ml extra virgin olive oil
sea salt, to taste

Seafood pasta :

350g curly semolina pasta, cooked
200g prawns, shelled and cleaned
200g langoustines, shelled and cleaned
½ medium onion, chopped
½ medium carrot, chopped
½ celery rib, chopped
30ml extra virgin olive oil
8 cherry tomatoes, seeded and quartered
30ml fish stock
salt and pepper, to taste

Garnish :

8g Italian parsley, chopped

Method

For the pesto sauce: Gently wash and dry the basil leaves. Then blend all ingredients and store chilled until needed.

For the seafood pasta: In a hot pan, sweat the chopped onions, carrots and celery in the olive oil. Then add the prawns, langoustines and cherry tomatoes. Add the cooked pasta, and finish with fish stock and pesto sauce.

Serving

Transfer the pasta to a hot plate and garnish with parsley and a few drops of pesto sauce.